

## RANGE COMPOSITION

N 700: a range of over 100 models for the professional caterer designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures numerous configurations, either free-standing or bridged. N 700 demonstrates how advanced technology can satisfy the needs of the professional caterer.

The models detailed on this sheet are 3 electric automatic pasta cookers with automatic baskets lifting, ideal for the cooking in water of pasta.



178148

# N 700

## ELECTRIC AUTOMATIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ One piece pressed worktop in 1,5 mm stainless steel with smooth, rounded corners.
- ◆ Front Panel in stainless steel with Scotch Brite finish.
- ◆ Wells with rounded corners in 316 AISI stainless steel with mirror finish, highly resistant to salt corrosion.
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ Automatic water filling and automatic water topping up.
- ◆ Elevating baskets which are automatically and independently lifted at the end of the cooking cycle by an electromechanic linear activator fed at low tension (24 V).
- ◆ Safety system to avoid that the machine runs without water (thanks to temperature limiter for code 178147, and to pressure switch for codes 178154, 178149, 178153).

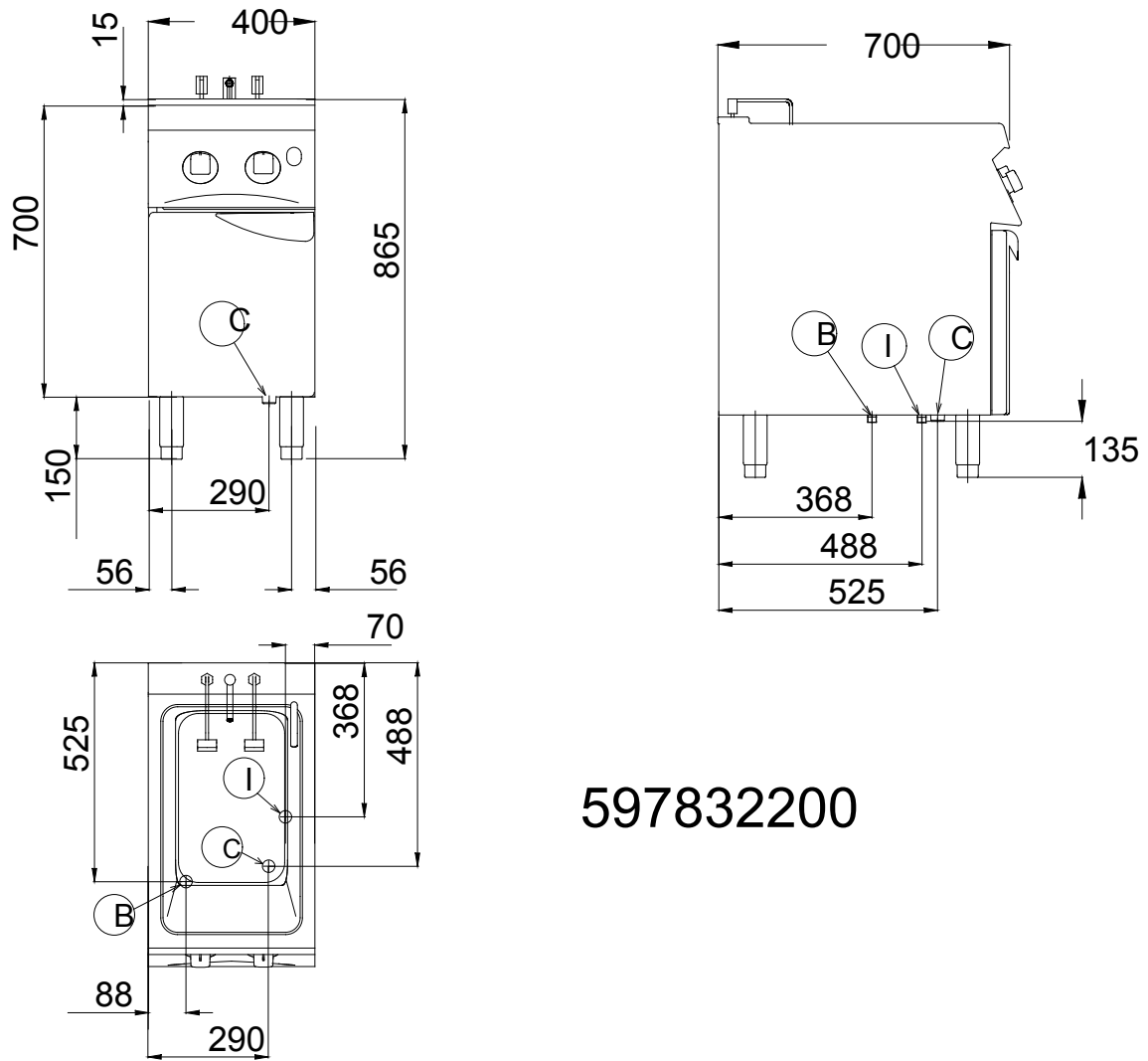
TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	KCPE470 178148	KCPE410P 178154	KCPE820 178149	KCPE830 178153
Power supply	Electric	Electric	Electric	Electric
External dimensions - mm				
width	400	400	800	800
depth	700	700	700	700
height	850	850	850	850
height adjustment	50	50	50	50
N° of wells	1	1	1	1
Usable well dimensions - mm				
width	250	250	520	520
depth	400	400	300	300
height	300	300	260	260
Number of baskets	2	2	4	3
Temperature limiter	●			
Maximum Well Capacity -lt	18, 24.5	18, 24.5	32, 40	32, 40
Power - kW				
installed-electric	6	10	10	10
Net Weight - lb	110	121	154	154
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
Rapid system		●		
<b>INCLUDED ACCESSORIES</b>				
3 GN 1/3 BASKETS FOR PASTA COOKERS				1
4XSINGLE PORTION BASKETS			1	
LEFT SIDE DOOR FOR OPEN BASE CUPBOARD	1		1	1
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD			1	1

- ◆ Digital timer guaranteeing precise settings of cooking parameter.
- ◆ Large drainage taps with insulated handle positioned on the front of the appliance.
- ◆ Independent, simple and functional control panel provided with transparent plexiglass protection.
- ◆ Well fitted with overflow pipe to eliminate foam.
- ◆ Timer for programming cooking times
- ◆ High productivity and quality due to high thermal efficiency and automatically controlled cooking times.
- ◆ All models have right-angled side edges to allow flush-fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ IPX4 water protection.
- ◆ Ease of maintenance guaranteed by frontal access to all working components.
- ◆ Main connections can be via the base of the unit.

OPTIONAL ACCESSORIES				
ACCESSORIES	MODELS			
	KCPE470 178148	KCPE410P 178154	KCPE820 178149	KCPE830 178153
2 BASKETS 105X350 FOR PASTA COOKERS	921619	921619		
2 BASKETS 170X220 FOR PASTA COOKERS	921610	921610		
2 GN 1/2 BASKETS FOR PASTA COOKERS			927221	927221
2 SIDE COVERING PANELS FOR TOP-D=700MM	206277	206277	206277	
2 SIDE COVERING PANELS H=700 D=700	206000	206000	206000	206000
2 SIDE KICKING STRIPS-CONCRETE INSTALL.	206265	206265	206265	206265
3 GN 1/3 BASKETS FOR PASTA COOKERS			927214	927214
3 ROUND BASKETS FOR PASTA COOKERS			927212	927212
4 BASKETS 105X160 FOR PASTA COOKERS	921618	921618		
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210	206210
4XSINGLE PORTION BASKETS			921698	921698
6 ROUND BASKETS FOR PASTA COOKERS			927213	927213
BASKET 350X220 FOR PASTA COOKERS	921611	921611		
CHIMNEY UPSTAND 400MM	206303	206303		
CHIMNEY UPSTAND 800MM			206304	206304
FALSE BOTTOM FOR 40L PASTA COOKER BASKET			206238	206238
FLANGED FEET KIT	206136	206136	206136	206136
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148	206148
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176
GRID SUPPORT FOR ROUND BASKETS			927219	927219
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	206186	206186
LID FOR 40LT PASTA COOKER 700 LINE			927218	927218
LID FOR PASTA COOKERS	921607	921607	921607	
PAIR OF SIDE KICKING STRIPS	206249	206249	206249	206249
RIGHT AND LEFT SIDE HANDRAILS	206240	206240	206240	206240
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD	206194			
SUPPORT FOR 4 PASTA COOKER BASKETS	921606	921606		



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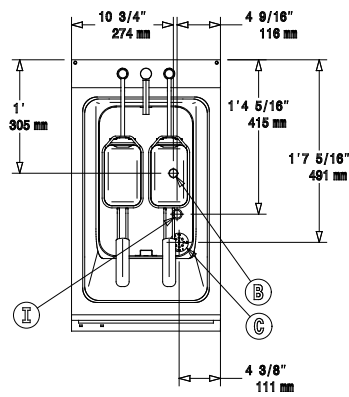
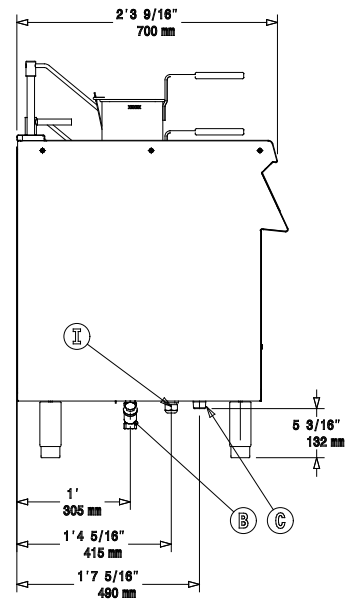
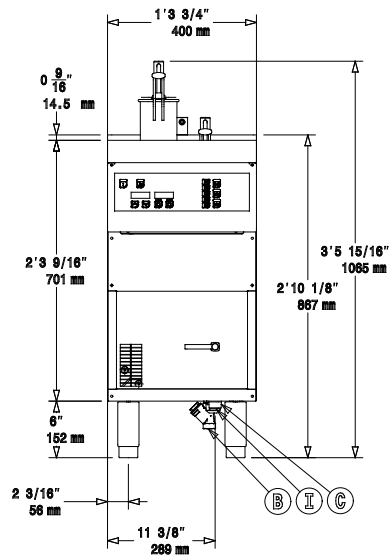


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## LEGEND

	KCPE470 178148
B - Cold water inlet	1/2"
C - Water drain	24mm
I - Electrical connection	400 V, 3N, 50/60


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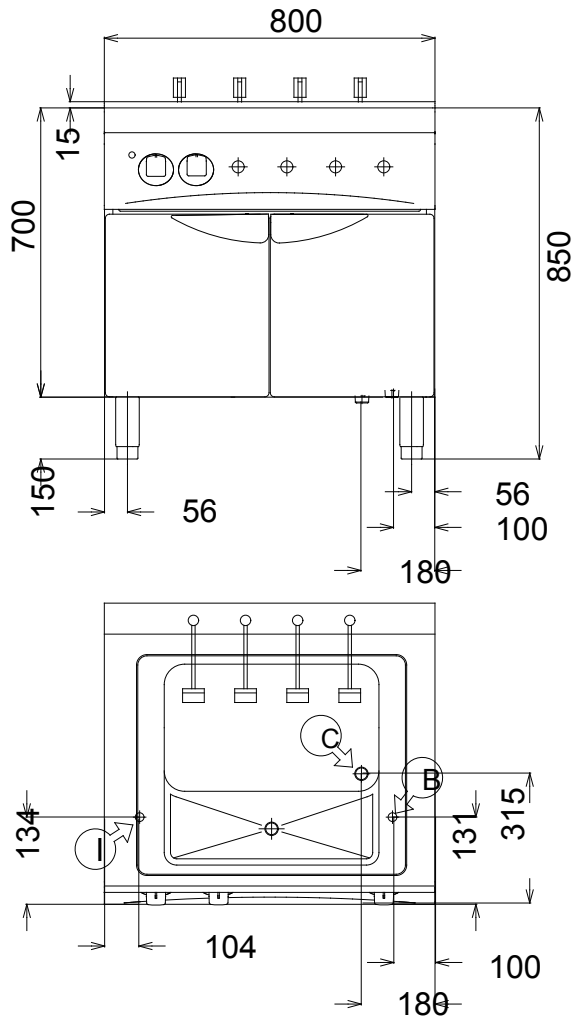
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LEGEND

	KCPE410P 178154
B - Cold water inlet	3/4"
C - Water drain	1"
I - Electrical connection	400 V, 3N, 50/60



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597832100

LEGEND

	KCPE820 178149	KCPE830 178153
B - Cold water inlet	1/2"	1/2"
C - Water drain	1"	1"
I - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60



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